

Plum Glazed Pork Ribs

(recipe pairing with Utopia Pinot Noir)

Ingredients

4 ½ pounds baby back pork ribs

12 fluid ounces chili sauce

10 ounces plum sauce

1/3 cup soy sauce

Instructions

Preheat oven to 350 degrees F.

Prepare a shallow roasting pan with foil and spray with non stick cooking spray. Place ribs on foil and bake uncovered 45 minutes.

While ribs are baking, heat chili sauce, plum sauce and soy sauce in a 1 quart saucepan to boiling, stirring constantly. Set aside.

After ribs have cooked for 45 minutes brush them with ½ cup of the sauce and place back in oven and bake until tender. (45-60 minutes)

While ribs are baking, brush them 2 or 3 times with remaining sauce.